

THE  
PLOUGH  
INN

FOOD MENU

## BEER FOOD

<b>Beer Battered Fries (V)</b> w/ aioli	<b>\$9.50</b>
<b>Sweet Potato Wedges (V)</b> w/ guacamole	<b>\$13.00</b>
<b>Eggplant Chips (V)</b> w/ sweet chilli mayo	<b>\$12.00</b>
<b>Brisket Loaded Fries</b> slow cooked brisket, loaded w/ cheese sauce, sour cream & mustard aioli	<b>\$17.00</b>
<b>Roasted Garlic, Rosemary &amp; Sea Salt Flat Bread (V)</b> w/ trio of dips	<b>\$15.50</b>
<b>Sweet Potato, Zucchini &amp; Halloumi Fritters (V)</b> w/ sweet corn puree	<b>\$14.50</b>
<b>Chicken &amp; Goat's Cheese Sausage Rolls</b> w/ beetroot relish	<b>\$10.00</b>
<b>Chicken &amp; Cheese Sliders</b> w/ lettuce & The Plough's secret sauce	<b>\$19.00</b>
<b>Southern Style Chicken</b> spiced, crumbed chicken breast w/ avocado ranch	<b>\$18.00</b>
<b>Buffalo Wings</b> 1/2 kilo serve drowned in secret buffalo sauce w/ ranch dressing	<b>\$19.00</b>
<b>Halloumi Chips (GF)</b> w/ chilli jam	<b>\$19.00</b>
<b>Cajun Spiced Fish Tacos (GF)</b> cajun spiced snapper on corn tortillas, w/ lettuce, Jack cheese, avocado & coriander sauce	<b>\$19.00</b>
<b>Crispy Pork Belly (GF)</b> w/ chilli caramel sauce	<b>\$15.50</b>
<b>Moroccan Lamb Meatballs</b> w/ grilled pita & tzatziki	<b>\$16.50</b>

## SHARE BOARDS (Ideal for 2-3 people)

<b>Meat Board</b> crispy pork belly (GF), chicken & goat's cheese sausage rolls, southern style chicken tacos, Moroccan lamb meatballs & buffalo wings	<b>\$49.00</b>
<b>Seafood Board</b> smoked mussels, oysters, smoked Atlantic salmon, lemon pepper calamari & cajun spiced fish tacos	<b>\$51.00</b>

## MAINS

<b>Beer Battered Snapper</b> served w/ beer battered fries & a green salad	<b>\$25.00</b>
<b>Grilled Wild Barramundi</b> crusted in pink peppercorn, sea salt & dill served w/ creamy mash, garlic green beans & a citrus hollandaise sauce	<b>\$30.00</b>
<b>Seafood Sizzle Plate (GF)</b> barramundi, gulf prawns, squid, scallops, mussels, all tossed in a garlic & herb dill butter, served w/ seasonal salad	<b>\$40.00</b>
<b>Lemon Pepper Calamari Salad</b> served w/ cos lettuce, cherry tomatoes, roasted peppers, Spanish onion & almond flakes	<b>\$22.00</b>
<b>Beetroot, Blueberry &amp; Whipped Feta Salad (V)</b> mixed w/ baby spinach, red onion & candied pistachios topped w/ Greek yoghurt	<b>\$20.00</b>
<b>Greek Grain Salad (Vegan friendly)</b> <b>(Add Moroccan spiced lamb meatballs)</b> quinoa salad w/ red onion, pumpkin seeds, green lentils, flaked almonds, capers & currants, topped w/ Greek yoghurt & honey, dressed w/ a lemon olive oil	<b>\$20.00</b> <b>\$26.00</b>
<b>Drunken Beef Brisket</b> BBQ bacon glazed, served w/ a sweet potato puree & garlic herb broccolini	<b>\$32.00</b>
<b>Twice Cooked Pork Belly (GF)</b> dukkan spiced crispy pork belly, served on a pumpkin puree w/ a red cabbage, mint & peanut slaw	<b>\$32.00</b>
<b>Smoked BBQ Pork Ribs</b> smoked low & slow in-house to guarantee tenderness & flavour, served w/ beer battered fries	<b>\$45.00</b>
<b>Chicken Parmigiana</b> topped w/ double smoked ham, tomato, basil sauce & three cheeses, served w/ beer battered fries & a garden salad	<b>\$27.00</b>

## KIDS (12 years & under)

<b>Hotdog</b> w/ cheese & tomato sauce & beer battered fries	<b>\$10.00</b>
<b>Pappardelle Pasta (V)</b> w/ a Napoli & basil sauce & cheese	<b>\$10.00</b>
<b>Kids Crumbed Chicken</b> w/ beer battered fries	<b>\$10.00</b>
<b>Kids Fish</b> w/ beer battered fries	<b>\$10.00</b>

## STEAKS

<b>180gm Grass Fed Eye Fillet</b> award winning Qld cattle from the pastures of the Darling Downs	<b>\$39.00</b>
<b>300gm Riverina Rib Fillet (GF)</b> <b>350gm Riverina Rump (GF)</b> both our rib fillet & rump steaks from the Riverina region are award-winning pure Black Angus, grain fed for a minimum of 150 days & aged for a minimum of six weeks	<b>\$41.00</b> <b>\$36.00</b>

\* All steaks are served with w/ a fresh garden salad & gravy w/ your choice of beer battered fries or roasted chat potatoes (GF)

## SAUCES

**\$1.50**

wild mushroom, creamy peppercorn, garlic & herb butter (GF), diane, gravy or whole grain mustard (GF)

## SIDES (available w/ mains & steaks only)

<b>Sweet Potato Mash</b>	<b>\$7.00</b>
<b>Lemon Pepper Broccolini</b>	<b>\$7.00</b>
<b>Creamy Mash Potato</b>	<b>\$7.00</b>
<b>Roasted Chat Potatoes</b>	<b>\$7.00</b>
<b>Garden Salad</b>	<b>\$7.00</b>

## BURGERS (all served w/ beer battered fries)

<b>Beef Brisket Burger</b> house smoked pulled brisket, bbq sauce w/ ranch slaw	<b>\$24.00</b>
<b>Double Pork Burger</b> triple smoked pork, crispy bacon, jalapeno, Jack cheese, hash brown & a zesty cocktail BBQ sauce	<b>\$25.00</b>
<b>Beef &amp; Bacon Burger</b> Angus beef pattie, Jack cheese, fried egg, lettuce, tomato, dill pickles & tangy BBQ sauce	<b>\$25.00</b>
<b>Chicken Burger</b> crumbed chicken breast, bacon, lettuce, Swiss cheese & The Plough's secret sauce	<b>\$24.00</b>
<b>Veg Out Burger (Vegan friendly)</b> black bean, lentil & quinoa pattie w/ pickled beetroot, vegan cheese, vegan mayo & avocado served in a rice & pumpkin roll	<b>\$24.00</b>